

13. (Twice Amended) A process for the preparation of a malted cereal said process comprising:

(a) introducing activated spores in an amount of from about  $1 \times 10^2$  to about  $1 \times 10^7$  per gram per gram of dry cereal into a moistened cereal to form a moistened cereal/activated spore combination;

62 (b) germinating the cereal in the moistened cereal/activated spore combination to provide a germinated cereal, the activated spores being present in the cereal in an amount which is effective for providing the germinated cereal with an increased enzyme activity, the increased enzyme activity being greater than the enzyme activity which is obtained by the same malting process but with dormant spores; and

(c) drying said germinated cereal.

63 18. (Twice Amended) A process for the preparation of a malted cereal said process comprising: mixing water, a cereal and activated spores to provide a moistened cereal/activated spore combination, the activated spores in an amount of from about  $1 \times 10^2$  to about  $1 \times 10^7$  per gram per gram of dry cereal, and holding moistened cereal/activated spore combination for a time and at a temperature, the amount of the activated spores, holding time and holding temperature effective for providing the malted cereal with an increased activity of an enzyme compared to the activity of an enzyme obtained by moistening and mixing the cereal with dormant spores.

27. (Twice Amended) A process for the preparation of malted cereal comprising:

64 steeping the cereal, the steeping including one or more wetting stages at a temperature between about 5° to about 30°C, the wetting stages effective for providing a material having a

moisture content between about 20% and about 60% by weight;

germinating the cereal in the presence of activated spores for about 2 to about 7 days at a temperature between about 10° to about 30°C, to provide a germinated cereal,

64 the activated spores being from microbes selected from the group consisting of bacteria, fungi, and mixtures thereof and being added to the cereal prior to or during the steeping or the germinating of the cereal, the activated spores being present in an amount of from about  $1 \times 10^2$  to about  $1 \times 10^7$  per gram per gram of dry cereal and being present in the cereal in an amount which is effective for providing the germinated cereal with an increased enzyme activity, the increased enzyme activity being greater than the enzyme activity which is obtained by the same malting process but with dormant spores;

drying the steeped and germinated cereal at a temperature of from about 40° to about 150°C until the steeped and germinated cereal has a moisture content between about 2% to about 15% by weight.

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48. (Once Amended) A method for the preparation of a malted cereal product, the method comprising:

65 mixing water, activated spores and a cereal to provide a malting cereal composition, the activated spores being present in the malting cereal composition in an amount of about  $1 \times 10^2$  to about  $1 \times 10^7$  per gram of air dry cereal, the amount of activated spores being effective for providing the malted cereal with the increased enzyme activity, the increased enzyme activity being greater than the enzyme activity which is obtained by the same malting process but with dormant spores.

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56. (Once Amended) A method for the preparation of a malted cereal, the method comprising:

66 mixing water, activated spores and a cereal to provide a

66 malting cereal composition, the activated spores being present in an amount of about  $1 \times 10^2$  to about  $1 \times 10^7$  per gram of air dry cereal to provide a malted cereal, the amount of activated spores being effective for providing the malted cereal with an increased enzyme activity, the increased enzyme activity being greater than the enzyme activity which is obtained by a malting process dormant spores.

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64. (Once Amended) A method for the preparation of a malted barley, the method comprising:

mixing activated spores, a barley and water to provide a malting barley composition, the activated spores being present in an amount of about  $1 \times 10^2$  to about  $1 \times 10^7$  per gram of air dry barley to provide a malting barley composition, the amount of activated spores being effective for providing an increased enzyme activity greater than the enzyme activity which is obtained by the same malting process which includes dormant spores and wherein the increased enzyme activity is selected from the group of  $\beta$ -glucanase, xylanase, amylase, Protease, naturally occurring enzymes in the barley and combinations thereof;

67 holding the malting barley composition at a temperature of from about  $5^\circ\text{C}$  to about  $30^\circ\text{C}$  for a time effective for providing a wetted barley having a moisture content of at least about 20 weight percent, and

wherein the activated spores are activated by treatments selected from the group consisting of

cycles of wetting and drying,

addition of nutritional supplies,

exposure to temperature changes within a range of about  $0^\circ$  to about  $80^\circ\text{C}$ ,

exposure to changes in pH within a pH range of about 2.0 to about 8.0 to obtain spores where the size of the spores is increased by a factor between about 1.2 and about 10 over their

G7 dormant size and/or the spores have one or more germ tubes per spore, and mixtures thereof.

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Please add the following claims.

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Rule 126 67. A method for the preparation of a malted barley, the method comprising:

mixing activated spores, a barley and water to provide a malting barley composition, the activated spores being present in an amount of about  $1 \times 10^2$  to about to about  $1 \times 10^7$  per gram of air dry barley to provide a malting barley composition, the amount of activated spores being effective for providing an increased enzyme activity greater than the enzyme activity which is obtained by the same malting process which includes dormant spores and wherein the increased enzyme activity is selected from the group of  $\beta$ -glucanase, xylanase, amylase, Protease, naturally occurring enzymes in the barley and combinations thereof;

G8 holding the malting barley composition at a temperature of from about  $5^\circ\text{C}$  to about  $30^\circ\text{C}$  for a time effective for providing a wetted barley having a moisture content of at least about 20 weight percent; and

germinating the wetted barley in the presence of the activated spores for about 2 to about 7 days at a temperature between about  $10^\circ$  to about  $30^\circ\text{C}$ , to provide malted barely with the increased enzyme activity.

68 67. A method as recited in claim 65 wherein the combination is held until the barley germinates and after germination, barley is dried to a moisture content of not more than about 15 weight percent.

69 67. A method as recited in claim 65 wherein the method further comprises drying the combination and prior to the drying,

the combination is held until the cereal has a moisture content of between about 20 to about 60 weight percent and the barley has germinated for about 2 to about 7 days at a temperature of from about 10 to about 30°C.

<sup>70</sup>  
~~68~~. A method as recited in claim <sup>67</sup>~~65~~ wherein the process further comprises drying the combination and prior to drying, the combination is held until the cereal has a moisture content of between about 20 to about 60 weight percent and the cereal has germinated for about 2 to about 7 days at a temperature of from about 10 to about 30°C.; and

after the germination, the combination is dried to a moisture content of from about 2 to about 15 weight percent.

<sup>71</sup>  
~~69~~. A method as recited in claim <sup>67</sup>~~65~~ wherein the activated spores are from the microbes selected from the group consisting of Micrococcus sap., Streptococcus sap., Leuconostoc sap., Pediococcus sap., Pediococcus halophilus, Pediococcus cerevisiae, Pediococcus damnosus, Pediococcus hemophilus, Pediococcus parvulus, Pediococcus soyae, Lactococcus sap., Lactobacillus sap., Lactobacillus acidophilus, Lactobacillus amylovorus, Lactobacillus bavaricus, Lactobacillus bif fermentans, Lactobacillus brevis var lindneri, Lactobacillus casei var casei, Lactobacillus delbrueckii, Lactobacillus delbrueckii var lactis, Lactobacillus delbrueckii var bulgaricus, Lactobacillus fermenti, Lactobacillus gasserii, Lactobacillus helveticus, Lactobacillus hilgardii, Lactobacillus renterii, Lactobacillus sake, Lactobacillus sativorus, Lactobacillus cremoris, Lactobacillus kefir, Lactobacillus pentoceticus, Lactobacillus cellobiosus, Lactobacillus bruxellensis, Lactobacillus buchnerii, Lactobacillus coryneformis, Lactobacillus confusus, Lactobacillus florentinus, Lactobacillus viridescens, Corynebacterium sap., Propionibacterium sap., Bifidobacterium sap., Streptomyces sap.,

Bacillus sap., Sporolactobacillus sap., Acetobacter sap.,  
 Agrobacterium sap., Alcaligenes sap., Pseudomonas sap.,  
 Pseudomonas amylophilia, Pseudomonas aeruginosa, Pseudomonas  
 cocovenenans, Pseudomonas mexicana, Pseudomonas pseudomallei,  
 Gluconobacter sap., Enterobacter sap., Erwinia sap., Klebsiella  
 sap., Proteus sap., Ascomycota, Dothideales, Mycosphaerellaceae,  
 Mycosphaerella sap., Venturiaceae, Venturia sap., Eurotiales,  
 Monascaceae, Monascus sap., Trichocomaceae, Emericilla sap.,  
 Euroteum sap., Eupenicillium sap., Neosartorya sap., Talaromyces  
 sap., Hypocreales, Hypocreaceae, Hypocrea sap., Saccharomycetales,  
 Dipodascaceae, Dipodascus sap., Galactomyces sap.,  
 Endomycetaceae, Endomyces sap., Metschnikowiaceae,  
 Guilliermondella sap., Saccharomycetaceae, Debaryomyces sap.,  
 Dekkera sap., Pichia sap., Kluyveromyces sap., Saccharomyces  
 sap., Torulaspora sap., Zygosaccharomyces sap.,  
 Saccharomycodaceae, Hanseniaspora sap.; Schizosaccharomycetales,  
 Schizosaccharomycetaceae, Schizosaccharomyces sap., Sordariales,  
 Chaetomiaceae, Chaetomium sap., Sordariaceae, Neurospora sap.,  
 Zygomycota, Mucorales, Mucoraceae, Absidia sap., Amylomyces sap.,  
 Rhizomucor sap., Actinomucor sap., Thermomucor sap.,  
 Chlamydomucor sap., Mucor sap., Mucor circinelloides, Mucor  
 grisecyanus, Mucor hiemalis, Mucor indicus, Mucor mucedo, Mucor  
 piriformis, Mucor plumbeus, Mucor praini, Mucor pusillus, Mucor  
 silvaticus, Mucor javanicus, Mucor racemosus, Mucor rouxianus,  
 Mucor rouxii, Mucor aromaticus, Mucor flavus, Mucor miehei,  
 Rhizopus sap., Rhizopus arrhizus, Rhizopus oligosporus, Rhizopus  
 oryzae, Rhizopus oryzae strain ATCC 4858, Rhizopus oryzae strain  
 ATCC 9363, Rhizopus oryzae strain NRRL 1891, Rhizopus oryzae  
 strain NRRL 1472, Rhizopus stolonifer, Rhizopus thailandensis,  
 Rhizopus formosaensis, Rhizopus chinensis, Rhizopus cohnii,  
 Rhizopus japonicus, Rhizopus nodosus, Rhizopus delemar, Rhizopus  
 acetorinus, Rhizopus chlamydosporus, Rhizopus circinans, Rhizopus  
 javanicus, Rhizopus peka, Rhizopus saito, Rhizopus tritici,

68 Rhizopus niveus, Rhizopus microsporus, Mitosporic fungi, Aureobasidium sap., Acremonium sap., Cercospora sap., Epicoccum sap., Monilia sap., Monilia candida, Monilia sitophila, Mycoderma sap., Candida sap., Candida diddensiae, Candida edax, Candida etchellsii, Candida kefir, Candida krisei, Candida lactosa, Candida lambica, Candida melinii, Candida utilis, Candida milleri, Candida mycoderma, Candida parapsilosis, Candida obtux, Candida tropicalis, Candida valida, Candida versatilis, Candida guilliermondii, Rhodotorula sap., Torulopsis sap., Geotrichum sap., Geotrichum amycelium, Geotrichum armillariae, Geotrichum asteroides, Geotrichum bipunctatum, Geotrichum dulcitum, Geotrichum eriense, Geotrichum fici, Geotrichum flavo-brunneum, Geotrichum fragrans, Geotrichum gracile, Geotrichum heritum, Geotrichum klebaknii, Geotrichum penicillatum, Geotrichum hirtum, Geotrichum pseudocandidum, Geotrichum rectangulatum, Geotrichum suaveolens, Geotrichum vanryiae, Geotrichum loubieri, Geotrichum microsporum, Cladosporium sap., Trichoderma sap., Trichoderma hamatum, Trichoderma harzianum, Trichoderma koningii, Trichoderma pseudokoningii, Trichoderma reesei, Trichoderma virgatum, Trichoderma viride, Oidium sap., Alternaria sap., Alternaria alternata, Alternaria tenuis, Helminthosporium sap., Helminthosporium gramineum, Helminthosporium sativum, Helminthosporium teres, Aspergillus sap., Aspergillus ochraseus, Aspergillus nidulans, Aspergillus versicolor, Aspergillus wentii Group, Aspergillus candidus, Aspergillus flavus, Aspergillus niger, Aspergillus oryzae strain ATCC 14156, Penicillium sap., Penicillium aculeatum, Penicillium citrinum, Penicillium claviforme, Penicillium funiculosum, Penicillium italicum, Penicillium lanoso-viride, Penicillium emersonii, Penicillium lilacinum, Penicillium expansum and mixtures thereof.

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70. A method for the preparation of a malted cereal product, the method comprising:

mixing water, activated spores and a cereal to provide a malting cereal composition, the activated spores being present in the malting cereal composition in an amount of at least about  $1 \times 10^2$  per gram of air dry cereal, the amount of activated spores being effective for providing the malted cereal with the increased enzyme activity, the increased enzyme activity being greater than the enzyme activity which is obtained by the same malting process with dormant spores.

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71. A method as recited in Claim 70, wherein said enzyme is selected from the group of B-glucanase, xylanase, amylase, a protease, naturally occurring enzymes in the cereal and combinations thereof.

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72. A method as recited in claim 70 wherein the combination is held for a time and temperature until the cereal has a moisture content of at least about 20 weight percent.

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73. A method as recited in claim 70, wherein the combination is held until the cereal germinates and after germination, cereal is dried to a moisture content of not more than about 15 weight percent.

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74. A method as recited in claim 70 wherein the process further comprises drying the combination and prior to the drying, the combination is held until the cereal has a moisture content of between about 20 to about 60 weight percent and the cereal has germinated for about 2 to about 7 days at a temperature of from about 10 to about 30°C.



<sup>77</sup>  
75. A method as recited in claim <sup>77</sup>70 wherein the process further comprises drying the combination and prior to drying, the combination is held until the cereal has a moisture content of between about 20 to about 60 weight percent and the cereal has germinated for about 2 to about 7 days at a temperature of from about 10 to about 30°C.; and

after the germination, the combination is dried to a moisture content of from about 2 to about 15 weight percent.

<sup>78</sup>  
76. A method as recited in claim <sup>72</sup>70 wherein the activated spores are from the microbes selected from the group consisting of Micrococcus sap., Streptococcus sap., Leuconostoc sap., Pediococcus sap., Pediococcus halophilus, Pediococcus cerevisiae, Pediococcus damnosus, Pediococcus hemophilus, Pediococcus parvulus, Pediococcus soyaе, Lactococcus sap., Lactobacillus sap., Lactobacillus acidophilus, Lactobacillus amylovorus, Lactobacillus bavaricus, Lactobacillus bif fermentans, Lactobacillus brevis var lindneri, Lactobacillus casei var casei, Lactobacillus delbrueckii, Lactobacillus delbrueckii var lactis, Lactobacillus delbrueckii var bulgaricus, Lactobacillus fermenti, Lactobacillus gasserii, Lactobacillus helveticus, Lactobacillus hilgardii, Lactobacillus renterii, Lactobacillus sake, Lactobacillus sativorius, Lactobacillus cremoris, Lactobacillus kefir, Lactobacillus pentoceticus, Lactobacillus cellobiosus, Lactobacillus bruxellensis, Lactobacillus buchnerii, Lactobacillus coryneformis, Lactobacillus confusus, Lactobacillus florentinus, Lactobacillus viridescens, Corynebacterium sap., Propionibacterium sap., Bifidobacterium sap., Streptomyces sap., Bacillus sap., Sporolactobacillus sap., Acetobacter sap., Agrobacterium sap., Alcaligenes sap., Pseudomonas sap., Pseudomonas amylophilia, Pseudomonas aeruginosa, Pseudomonas cocovenenans, Pseudomonas mexicana, Pseudomonas pseudomallei, Gluconobacter sap., Enterobacter sap., Erwinia sap., Klebsiella

68 sap., Proteus sap., Ascomycota, Dothideales, Mycosphaerellaceae, Mycosphaerella sap., Venturiaceae, Venturia sap., Eurotiales, Monascaceae, Monascus sap., Trichocomaceae, Emericilla sap., Euroteum sap., Eupenicillium sap., Neosartorya sap., Talaromyces sap., Hypocreales, Hypocreaceae, Hypocrea sap., Saccharomycetales, Dipodascaceae, Dipodascus sap., Galactomyces sap., Endomycetaceae, Endomyces sap., Metschnikowiaceae, Guilliermondella sap., Saccharomycetaceae, Debaryomyces sap., Dekkera sap., Pichia sap., Kluyveromyces sap., Saccharomyces sap., Torulaspora sap., Zygosaccharomyces sap., Saccharomycodaceae, Hanseniaspora sap.; Schizosaccharomycetales, Schizosaccharomycetaceae, Schizosaccharomyces sap., Sordariales, Chaetomiaceae, Chaetomium sap., Sordariaceae, Neurospora sap., Zygomycota, Mucorales, Mucoraceae, Absidia sap., Amylomyces sap., Rhizomucor sap., Actinomucor sap., Thermomucor sap., Chlamydomucor sap., Mucor sap., Mucor circinelloides, Mucor grisecyanus, Mucor hiemalis, Mucor indicus, Mucor mucedo, Mucor piriformis, Mucor plumbeus, Mucor praini, Mucor pusillus, Mucor silvaticus, Mucor javanicus, Mucor racemosus, Mucor rouxianus, Mucor rouxii, Mucor aromaticus, Mucor flavus, Mucor miehei, Rhizopus sap., Rhizopus arrhizus, Rhizopus oligosporus, Rhizopus oryzae, Rhizopus oryzae strain ATCC 4858, Rhizopus oryzae strain ATCC 9363, Rhizopus oryzae strain NRRL 1891, Rhizopus oryzae strain NRRL 1472, Rhizopus stolonifer, Rhizopus thailandensis, Rhizopus formosaensis, Rhizopus chinensis, Rhizopus cohnii, Rhizopus japonicus, Rhizopus nodosus, Rhizopus delemar, Rhizopus acetorinus, Rhizopus chlamydosporus, Rhizopus circinans, Rhizopus javanicus, Rhizopus peka, Rhizopus saito, Rhizopus tritici, Rhizopus niveus, Rhizopus microsporus, Mitosporic fungi, Aureobasidium sap., Acremonium sap., Cercospora sap., Epicoccum sap., Monilia sap., Monilia candida, Monilia sitophila, Mycoderma sap., Candida sap., Candida diddensiae, Candida edax, Candida etchellsii, Candida kefir, Candida krisei, Candida lactosa,

68 Candida lambica, Candida melinii, Candida utilis, Candida milleri, Candida mycoderma, Candida parapsilosis, Candida obtux, Candida tropicalis, Candida valida, Candida versatilis, Candida guilliermondii, Rhodotorula sap., Torulopsis sap., Geotrichum sap., Geotrichum amycelium, Geotrichum armillariae, Geotrichum asteroides, Geotrichum bipunctatum, Geotrichum dulcitum, Geotrichum ericense, Geotrichum fici, Geotrichum flavo-brunneum, Geotrichum fragrans, Geotrichum gracile, Geotrichum heritum, Geotrichum klebaknii, Geotrichum penicillatum, Geotrichum hirtum, Geotrichum pseudocandidum, Geotrichum rectangulatum, Geotrichum suaveolens, Geotrichum vanryiae, Geotrichum loubieri, Geotrichum microsporum, Cladosporium sap., Trichoderma sap., Trichoderma hamatum, Trichoderma harzianum, Trichoderma koningii, Trichoderma pseudokoningii, Trichoderma reesei, Trichoderma virgatum, Trichoderma viride, Oidium sap., Alternaria sap., Alternaria alternata, Alternaria tenuis, Helminthosporium sap., Helminthosporium gramineum, Helminthosporium sativum, Helminthosporium teres, Aspergillus sap., Aspergillus ochraseus, Aspergillus nidulans, Aspergillus versicolor, Aspergillus wentii Group, Aspergillus candidus, Aspergillus flavus, Aspergillus niger, Aspergillus oryzae strain ATCC 14156, Penicillium sap., Penicillium aculeatum, Penicillium citrinum, Penicillium claviforme, Penicillium funiculosum, Penicillium italicum, Penicillium lanoso-viride, Penicillium emersonii, Penicillium lilacinum, Penicillium expansum and mixtures thereof.

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27. A method for the preparation of a malted barley, the method comprising:

mixing activated spores, a barley and water to provide a malting barley composition, the activated spores being present in an amount of at least about  $1 \times 10^2$  per gram of air dry barley to provide a malting barley composition, the amount of activated spores being effective for providing an increased enzyme activity

greater than the enzyme activity which is obtained by the same malting process which includes dormant spores and wherein the increased enzyme activity is selected from the group of  $\beta$ -glucanase, xylanase, amylase, Protease, naturally occurring enzymes in the barley and combinations thereof;

holding the malting barley composition at a temperature of from about 5°C to about 30°C for a time effective for providing a wetted barley having a moisture content of at least about 20 weight percent; and

germinating the wetted barley in the presence of the activated spores for about 2 to about 7 days at a temperature between about 10° to about 30°C, to provide malted barely with the increased enzyme activity.

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~~78~~. A method as recited in claim <sup>79</sup>~~77~~ wherein the combination is held until the barley germinates and after germination, barley is dried to a moisture content of not more than about 15 weight percent.

<sup>81</sup>  
~~78~~. A method as recited in claim <sup>79</sup>~~77~~ wherein the process further comprises drying the combination and prior to the drying, the combination is held until the barely has a moisture content of between about 20 to about 60 weight percent and the barely has germinated for about 2 to about 7 days at a temperature of from about 10 to about 30°C.

<sup>82</sup>  
~~80~~. A method as recited in claim <sup>79</sup>~~77~~ wherein the process further comprises drying the combination and prior to drying, the combination is held until the barley has a moisture content of between about 20 to about 60 weight percent and the barely has germinated for about 2 to about 7 days at a temperature of from about 10 to about 30°C.; and

after the germination, the combination is dried to a

moisture content of from about 2 to about 15 weight percent.

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A method as recited in claim 79 wherein the activated spores are from the microbes selected from the group consisting of *Micrococcus* sap., *Streptococcus* sap., *Leuconostoc* sap., *Pediococcus* sap., *Pediococcus halophilus*, *Pediococcus cerevisiae*, *Pediococcus damnosus*, *Pediococcus hemophilus*, *Pediococcus parvulus*, *Pediococcus soyae*, *Lactococcus* sap., *Lactobacillus* sap., *Lactobacillus acidophilus*, *Lactobacillus amylovorus*, *Lactobacillus bavaricus*, *Lactobacillus bif fermentans*, *Lactobacillus brevis* var *lindneri*, *Lactobacillus casei* var *casei*, *Lactobacillus delbrueckii*, *Lactobacillus delbrueckii* var *lactis*, *Lactobacillus delbrueckii* var *bulgaricus*, *Lactobacillus fermenti*, *Lactobacillus gasserii*, *Lactobacillus helveticus*, *Lactobacillus hilgardii*, *Lactobacillus renterii*, *Lactobacillus sake*, *Lactobacillus sativorius*, *Lactobacillus cremoris*, *Lactobacillus kefir*, *Lactobacillus pentoceticus*, *Lactobacillus cellobiosus*, *Lactobacillus bruxellensis*, *Lactobacillus buchnerii*, *Lactobacillus coryneformis*, *Lactobacillus confusus*, *Lactobacillus florentinus*, *Lactobacillus viridescens*, *Corynebacterium* sap., *Propionibacterium* sap., *Bifidobacterium* sap., *Streptomyces* sap., *Bacillus* sap., *Sporolactobacillus* sap., *Acetobacter* sap., *Agrobacterium* sap., *Alcaligenes* sap., *Pseudomonas* sap., *Pseudomonas amylophilia*, *Pseudomonas aeruginosa*, *Pseudomonas cocovenenans*, *Pseudomonas mexicana*, *Pseudomonas pseudomallei*, *Gluconobacter* sap., *Enterobacter* sap., *Erwinia* sap., *Klebsiella* sap., *Proteus* sap., *Ascomycota*, *Dothideales*, *Mycosphaerellaceae*, *Mycosphaerella* sap., *Venturiaceae*, *Venturia* sap., *Eurotiales*, *Monascaceae*, *Monascus* sap., *Trichocomaceae*, *Emericilla* sap., *Euroteum* sap., *Eupenicillium* sap., *Neosartorya* sap., *Talaromyces* sap., *Hypocreales*, *Hypocreaceae*, *Hypocrea* sap., *Saccharomycetales*, *Dipodascaceae*, *Dipodascus* sap., *Galactomyces* sap., *Endomycetaceae*, *Endomyces* sap., *Metschnikowiaceae*,

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Guilliermondella sap., Saccharomycetaceae, Debaryomyces sap.,  
Dekkera sap., Pichia sap., Kluyveromyces sap., Saccharomyces  
sap., Torulaspora sap., Zygosaccharomyces sap.,  
Saccharomycodaceae, Hanseniaspora sap.; Schizosaccharomycetales,  
Schizosaccharomycetaceae, Schizosaccharomyces sap., Sordariales,  
Chaetomiaceae, Chaetomium sap., Sordariaceae, Neurospora sap.,  
Zygomycota, Mucorales, Mucoraceae, Absidia sap., Amylomyces sap.,  
Rhizomucor sap., Actinomucor sap., Thermomucor sap.,  
Chlamydomucor sap., Mucor sap., Mucor circinelloides, Mucor  
grisecyanus, Mucor hiemalis, Mucor indicus, Mucor mucedo, Mucor  
piriformis, Mucor plumbeus, Mucor praini, Mucor pusillus, Mucor  
silvaticus, Mucor javanicus, Mucor racemosus, Mucor rouxianus,  
Mucor rouxii, Mucor aromaticus, Mucor flavus, Mucor miehei,  
Rhizopus sap., Rhizopus arrhizus, Rhizopus oligosporus, Rhizopus  
oryzae, Rhizopus oryzae strain ATCC 4858, Rhizopus oryzae strain  
ATCC 9363, Rhizopus oryzae strain NRRL 1891, Rhizopus oryzae  
strain NRRL 1472, Rhizopus stolonifer, Rhizopus thailandensis,  
Rhizopus formosaensis, Rhizopus chinensis, Rhizopus cohnii,  
Rhizopus japonicus, Rhizopus nodosus, Rhizopus delemar, Rhizopus  
acetoninus, Rhizopus chlamydosporus, Rhizopus circinans, Rhizopus  
javanicus, Rhizopus peka, Rhizopus saito, Rhizopus tritici,  
Rhizopus niveus, Rhizopus microsporus, Mitosporic fungi,  
Aureobasidium sap., Acremonium sap., Cercospora sap., Epicoccum  
sap., Monilia sap., Monilia candida, Monilia sitophila, Mycoderma  
sap., Candida sap., Candida diddensiae, Candida edax, Candida  
etchellsii, Candida kefir, Candida krisei, Candida lactosa,  
Candida lambica, Candida melinii, Candida utilis, Candida  
milleri, Candida mycoderma, Candida parapsilosis, Candida obtux,  
Candida tropicalis, Candida valida, Candida versatilis, Candida  
guilliermondii, Rhodotorula sap., Torulopsis sap., Geotrichum  
sap., Geotrichum amycelium, Geotrichum armillariae, Geotrichum  
asteroides, Geotrichum bipunctatum, Geotrichum dulcitum,  
Geotrichum eriense, Geotrichum fici, Geotrichum flavo-brunneum,